



STONE'S THROW WINERY

Braised Short Ribs with Mixed-Herb Gremolata

Wines paired: 2005 Syrah, Alexander Valley or
2006 Charbono

8 servings

8-9 pounds meaty beef short ribs
2 tablespoons chopped fresh rosemary
temperature
2 tablespoons chopped fresh thyme
1 tablespoon coarse kosher salt
Charbono or other dry table wine
1 tablespoon freshly ground black pepper

1/4 cup (about) olive oil
2 tablespoons butter, room
2 teaspoons all purpose flour
2 750-ml bottles of Stone's Throw

Arrange ribs in single layer in 15x10x2 inch glass baking dish. Mix rosemary, thyme, salt and pepper in small bowl; sprinkle over ribs.
Cover and refrigerate overnight.

Let stand at room temperature 1 hour before continuing.

Preheat oven to 375 degrees. Heat 2 tablespoons oil in heavy, wide ovenproof pot over medium-high heat. Working in batches, add ribs to pot and cook until browned on all sides, about 8 minutes per batch, adding more oil to pot by tablespoons as needed. Transfer ribs to large bowl. Pour off drippings from pot; discard. Add wine to pot and bring to simmer, scraping up any browned bits. Return ribs and any accumulated juices to pot; bring to boil. Cover; transfer to oven and braise until meat is very tender and almost falling off bones, about 2 hours.

Using slotted spoon, transfer ribs to large bowl; cover tightly to keep warm. Skim any fat from top of braising liquid. Boil liquid until reduces to 2 generous cups, about 20 minutes.

Mix 2 tablespoons butter and 2 tablespoons flour with fork in small bowl until well blended. Whisk butter mixture into reduced braising liquid. Whisk over medium-high heat until sauce thickens very slightly, about 2 minutes. Sprinkle with Mixed-Herb Gremolata and serve, recipe below.

Mixed-Herb Gremolata

A classic crowning touch for Italian-styled braised ribs, a sprinkle of citrus and herbs adds freshness to long-cooked short ribs.

Makes 1/2 cup

1/4 cup finely chopped fresh Italian parsley

3 tablespoons finely grated lemon peel

2 garlic cloves, minced

1 tablespoons finely chopped fresh rosemary

1 tablespoons finely chopped fresh thyme

Mix all ingredients in a small bowl. Can be made 1 day ahead. Chill.